

Mexican Chicken Soup

by Karen Sanford

Ingredients:

- 1 green onion, chopped
- 1 green pepper, chopped
- 1 T. vegetable oil Sauté on medium heat in large pot until onions are clear.
Then add:
- 2 (15 oz.) cans chicken broth
- 1 (15 oz.) can diced tomatoes (I use stewed)
- 1 (15 oz.) can kidney beans rinsed and drained
- 1 (15 oz.) can black beans rinsed and drained
- 1 cup frozen corn
- 1 t. pepper
- 1 t. salt
- 1/2 t. ground cumin
- 3 C. chopped, cooked chicken

Directions: Simmer for 15 minutes. Remove from heat and add 2 T. chopped fresh cilantro and 2 T. fresh lime juice. Garnish with favorites like tortilla chips, cheese, sour cream and cilantro.

Karen works out in the front of the shop helping people find the perfect project.



